



What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Basil	No	Plastic	
Carrots	Yes	Plastic	
Celery	Yes	Plastic	
Cucumbers	Yes	Plastic	
Garlic	No	No	
Scallions	Yes	Plastic	
Peppers	Yes	Plastic	Green bell or an Eggplant and a Jalapeño
Potatoes	No	Paper	Yukon Gold
Sweet Corn	Yes	Plastic	
Tomatoes	No	No	Big pile of 'em
Zucchini	Yes	Plastic	

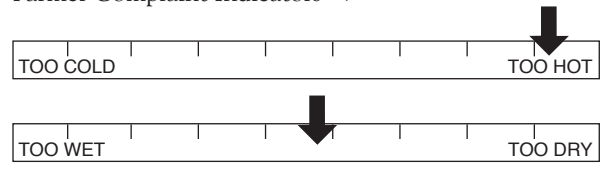
## Potatoes

The potatoes this week are some lovely early Yukon Golds. The plants for this variety have mostly died off now due to the plethora of leafhoppers, but there's still a fair number of spuds under them. Since the plants have died off, the skins on these held up much better to the abuse of the potato digger. They should keep better than the reds we sent two weeks ago, although they wouldn't last long in our house. We eat quite a few potatoes, and it's one of the things we look forward to most in the early summer is getting the first new potatoes. We manage to save quite a few of them for eating over the winter, but even with our best efforts our stored ones are starting to sprout by March. We may buy a few from the store during May or June, but mostly we wait and watch the ones coming along in the field.

Potato salad is probably the number one use of them around our house, although lately we've really been enjoying them just quartered and roasted in the oven until nice and tender on the inside. Then we toss them with some fresh herbs, or just a little butter and the kids can just dunk them in ketchup. Iris can also eat her weight in mashed potatoes, but her brother not so much. Sliced up and fried in the cast iron skillet is also very popular. It's really quite a versatile veggie that is a very good source of fiber, vitamin C and potassium.

## Farm Report 7/26/12

Rainfall . . . . . 1.04"  
 High Temperature . . . . . 95°  
 Low Temperature . . . . . 63°  
 Farmer Complaint Indicators™:



Potatoes are a New World crop hailing from South America. There's some dispute about how they made it to North America, but the conventional wisdom is that they were taken back to Spain in the 16th century, spread across the rest of Europe and didn't get to North America until brought to New England by Irish immigrants. The Irish embraced the potato as a food and a crop, but not their rival Scots. The Presbyterians of Scotland were leery of any vegetable not mentioned in the Bible.

There were supposed to be beets in the box again this week, but something happened that I don't think has ever happened before at our farm. We accidentally tilled them under. This may be hard for some of you to believe, how does one accidentally till in a crop that's about to be harvested? Well, it's really not that difficult. There's a lot going on at the farm on a given day and sometimes we are thinking on our feet about what else needs to get done. I knew we were done with the lettuce next to where these beets were, but I just forgot there were beets there. I told Jesse to work up that field and he did. It was only later that I realized that the beets for this week were still there. They had gotten a bit weedy in the hot weather, as many things have, so it wasn't real obvious that they were there. Beets can actually handle a fair amount of weed pressure once they've sized up, and I've also been known to till in crops that become weedy if we have other options. So, my apologies, we regret tilling in these particular beets and are actually somewhat surprised that we've made it this far without this happening.

This will be the last of the celery this week. It's continued to go downhill so we're just delivering it in a bunch of stalks this week since the centers of the

plants were getting so bad. It's been an experiment this year and I'd love to hear any feedback on it that you may have.

The boxes this week will either have an eggplant or a green pepper. The eggplant are sputtering along, it's always a struggle for us to grow them for a number of reasons. The peppers are looking good, so we'll start with some for those of you who don't get an eggplant. Everyone should also have a small hot green jalapeño.

Tomatoes! Holy buckets the high tunnel tomatoes are going crazy. Everyone should get a dozen of them today since we picked over 2,000 of the little buggers this week. I'm sure this will be the peak of the high tunnel tomatoes, and we've already got some ripening in the field. We planted some earlier ones in the field this year to try and smooth the transition from high tunnel to field, but I really wasn't counting on such a windfall of them from the tunnel. The field tomatoes are looking fabulous, 5-foot tall and lots of fruit.

More carrots in the box this week, some big, some smaller.

The field cucumbers are definitely outpacing the high tunnel ones now, in fact I think we're about done picking the high tunnel ones. I've cut off the irrigation to them to help mature the tomatoes in there and the cukes really shut down when you cut off their water.

The zucchini are still slowly cruising along. Not setting any records but keeping us supplied with enough to make sure everyone gets a couple each week.

More corn from Dan Sam this week. I never know which variety we're going to get until he picks it Thursday morning, but it'll probably be more 274. When you get into commercial sweet corn it's sometimes just referred to by a number instead of a variety name. The University of Illinois put out a numbered series several years ago called the XTra Tender series and the 274 is one of those. It's a really nice earlier corn. Maybe next week we can get the 277, which is an excellent mid-season corn that has really nice corn flavor along with the sweetness.

This will be the last scallions of the season. You may need to remove an outer yellowing leaf from the occasional one of these. They make a great addition to the top of your potato salad.

## Farm News

We've had some nice showers in the last week which has kept things growing nicely on the farm. The heat has given us a break here and there, but no real significant change. The combination of heat with moisture makes the crops and weeds continue their growth overdrive.

We've made some progress in getting caught up with the weeds, but there's still more to go. We've also got some new seedings of beans, beets and carrots that need to be weeded when we're done taking care of the older crops.

We transplanted four more rows of fall broccoli during the 95° temperatures on Monday. Not really ideal conditions for transplanting young plants, but if we wait for ideal conditions it may be September. Just one more round of broccoli to go in the end of this week and the transplanting is done for the year!

We're also starting to work up fields that we've harvested for the year, see aforementioned beet massacre. We'll keep them weed free for a week or two and then get them planted to a cover crop to choke out late season weeds.

**Coming next week:** Corn, tomatoes, cukes, zucchini, basil, onions, carrots and more.

## Charred Corn Salad with Basil and Tomatoes

6 ears of corn, husked  
 3 tablespoons olive oil, divided  
 1/2 cup thinly sliced red onion  
 1 large tomatoes, chopped  
 1/2 cup (loosely packed) fresh basil leaves, large leaves torn  
 1/4 cup fresh lime juice  
 1 tablespoons chopped fresh thyme  
 Kosher salt, freshly ground pepper

Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Rub corn with 1 tablespoon oil. Grill, turning frequently, until corn is charred and heated through, 10-12 minutes. Remove from grill; when cool enough to handle, cut kernels from cobs and transfer to a large bowl. **DO AHEAD:** Corn can be made 3 hours ahead. Let stand at room temperature.

Place onion in a strainer and rinse with cold water to mellow its flavor. Drain well. Mix onion, remaining 5 tablespoons oil, tomatoes, basil, 1/3 cup lime juice, and thyme into corn. Season to taste with salt, pepper, and more lime juice, if desired.